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BAR-KEEPER'S GUIDE

—AND—

GENTLEMEN'S SIDE-BOARD COMPANION.

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McDONOUGH'S

BAR-KEEPERS' GUIDE,

—AND—

GENTLEMEN'S SIDEBOARD COMPANION.

A COMPREHENSIVE AND PRACTICAL GUIDE FOR PREPARING ALL KINDS OF PLAIN AND FANCY MIXED DRINKS AND POPULAR B EVERAGES OF THE DAY, ACCORDING TO THE APPROVED AND ACCEPTED METHODS OF THE PROFESSION. THIS BOOK IS DESIGNED MORE PARTICULARLY FOR CLUB-HOUSES AND ROOMS, FOR STEAMBOATS, SAMPLE ROOMS, AND THE GENTLEMAN'S SIDEBOARD. TO THE RECIPES FOR BEVERAGES THERE HAS BEEN APPENDED A NUMBER OF OTHER VALUABLE SUGGESTIONS AND RECIPES.

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EDITED AND PUBLISHED BY

PATSY McDONOUGH

Who has had 25 years' experience in many of the leading bars in this country, and now head bar-keeper of

LIEDERS' HOTEL BRUNSWICK,

ROCHESTER, N. Y.

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THIS BOOK IS DEDICATED
TO MY OLD FRIEND
AND PREVIOUS EMPLOYER,
RUSS COATS.

POST-EXPRESS PRINT, ROCHESTER, N. Y.

INTRODUCTION.

THE object of my book is to afford simple and practicable directions for manufacturing all kinds of plain and fancy drinks, that every man may become his own bar-keeper, at home or at the club-room, and at the same time giving to the professional bar-keeper my own extended experience behind the bar.

The recipes in this book are not what are commonly known as "book recipes," but are the results of long and continued practical experiments by myself and others of my acquaintance. They may be relied upon in every particular as accurate, and under favorable circumstances the results will be found entirely satisfactory. Tastes differ in certain cities, and certain drinks, prepared according to the prescriptions in this book, would not perhaps be acceptable all over the country, but it has been my endeavor to strike a "happy medium" that will render the collection of value to old bar-keepers as well as new beginners.

GENERAL INSTRUCTIONS.

The most unpleasant duties of a bar-keeper is the morning work. Then the bottles, reduced by the demands of the day and night previous, have to be refilled; the glasses used previous to closing, washed; the bar cleaned, and everything put in order for the day. All well-regulated bars, *i. e.*: where there is a prosperous business, an assistant bar-keeper is usually detailed for this work; but in bars where the receipts are more limited, it devolves upon the regular bar-keeper, whose duty it is not only to close, but open the bar in the morning.

To keep a bar clean and neat during the day, the man in charge should have an abundance of towels—such as fall towels for the front of the bar, hand towels for the rear of the bar, fine linen towels for drying glasses and bottles, and a chamois towel for polishing the glssware. Every bar-keeper of course, has his own ideas about the rear decorations of a bar, and I would only suggest in a general way that the ornamennts be selected with some eye to neatness and taste, rather than show and grandness. There should be a desire for effect rather than grandeur. The rear of the bar should be re-arranged at least once a week, and the weekly shifting of the glasses, decanters and bottles of different colors and shapes, will be a constant study for any bar-keeper who has a pride in his work. By thus changing the appearance of the rear, the bar can always be kept attractive, inviting and clean. So, too, the apparel of a first-class bar-keeper. I would recommend always, at all seasons of the year, an abundance of neat aprons. In the winter a neat, fur-trimmed cardigan jacket should be worn; and for summer months, a white duck coat with a white neck-tie should always be preferred.

So, too, the tools necessary for work in a first-class bar, I would mention cork-screws, gimlet, shakers, ice picks, ice shaver, bar spoons, cocktail sieve, lemon knives, lemon squeezers, ice scoop, beer mallet, ale measures, faucets, wine cooler, &c.

BAR-KEEPER'S GUIDE

—AND—

GENTLEMEN'S SIDEBOARD COMPANION.

MIXED DRINKS AND HOW TO MAKE THEM.

No. 1. The Cocktail.

The Cocktail is a very popular drink. It is most frequently called for in the morning and just before dinner; it is sometimes taken as an appetizer; it is a welcome companion on fishing excursions, and travelers often go provided with it on railroad journeys.

No. 2. Champagne Cocktail.

This recipe is for a party of four: Take four half-pint Champagne Goblets, place in each two lumps of cut loaf-sugar, add two dashes of Angostura Bitters, and a piece of lemon peel in each glass. Fill up with Wine direct from the cooler; agitate well with a spoon. One quart bottle of Champagne will make four large Cocktails. Be sure and have your Wine cold. Never put ice in Champagne, as it kills its flavor.

No. 3. Brandy Cocktail.

Fill large bar glass one-third full of cracked ice, add two dashes of Angostura Bitters, four or five dashes of Gum Syrup, one pony-wine-glass of Cognac Brandy. Stir with bar spoon; strain in

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cocktail glass; cut a piece of lemon-peel, and twist it in or place it on the rim of the glass. Cocktails should never be shaken. Keep a line of cordials in your bar.

The most popular are Chartreuse, Curacao, Maraschino Benedictine, and Absinthe. Add a dash of any of the above and it will improve your cocktails in flavor.

No. 4. Whiskey Cocktail.

Follow the same method here as advised in No. 3, using the ingredients in the same proportion; substituting Whiskey for Brandy.

No. 5. Gin Cocktail.

Follow the same method here as advised in No. 3, using the ingredients in the same proportion, substituting Gin for Brandy.

No. 6. Brunswick Cocktail.

Fill large bar glass one-third full of cracked ice, two light dashes of Angostura Bitters, one pony wine glass of Brandy, one pony-brandy-glass of Marschino; stir with bar spoon, strain in bar glass, add sliced fruit in season—strawberries, pineapples, oranges, etc.

No. 7. Morning Glory Cocktail.

Fill large bar glass one-third full of cracked ice, two dashes of Absinthe, two of Quinine Bitters, four or five dashes of Gum Syrup, one pony-wine-glass of Rye Whiskey; stir with spoon. Strain in cocktail glass.

No. 8. Absinthe Cocktail.

Fill large bar glass one-third full of cracked ice, add two dashes of Angostura Bitters, one pony-brandy-glass of Absinthe, four dashes of Gum Syrup, one-half pony-wine-glass of water; stir with spoon. Strain in cocktail glass.

No. 9. Sherry Cocktail.

Fill large bar glass one-third full of cracked ice, add two light dashes of Angostura Bitters, four dashes of Gum Syrup, one pony-wine-glass of Sherry Wine; stir with bar spoon. Strain in cocktail glass.

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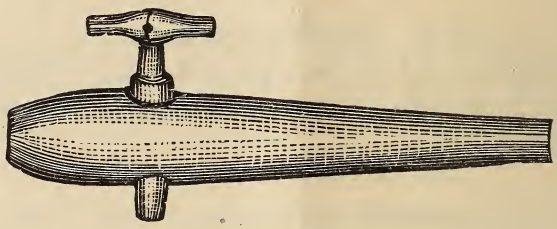

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No. 10. Vermouth Cocktail.

Follow the same method here as in No. 9, omitting Angostura Bitters and substituting a pony-wine-glass of Vermouth Bitters for Sherry.

No. 11. Frosted Cocktail.

Fill large bar glass one-third full of cracked ice, two dashes of Angostura Bitters, four or five dashes of Gum Syrup, one pony-wine-glass of Gin; stir with bar spoon. Moisten the rim of a cocktail glass with lemon and dip it in powdered sugar; strain. This is a favorite drink with the ladies.

No. 12. Fruit Cocktail.

Fill large bar glass one-third full of cracked ice, two dashes of Angostura Bitters, two dashes of Strawberry Syrup, two of Pine-apple, and two of Orange, one pony-wine-glass of Apple Brandy; stir with spoon. Strain in cocktail glass.

No. 13. Cider Cocktail.

Fill lemonade glass one-third full of cracked ice, three dashes of Angostura Bitters, five or six of Gum Syrup, two wine glasses of Hard Cider; stir with bar spoon. Strain in hock glass.

No. 14. Soda Cocktail.

Fill large bar glass one-third full of cracked ice, four dashes of Angostura Bitters, one table-spoonful of bar sugar, fill up with plain soda. Agitate well with a spoon.

No. 15. Deep Rock Cocktail.

Follow the same method here as advised in No. 14, using the ingredients in the same proportion, substituting Deep Rock for plain soda.

No. 16. Seltzer Cocktail.

Follow the same method here as advised in No. 14, substituting Seltzer for soda.

No. 17. Apollinaris Cocktail.

Follow the same directions as in No. 14, substituting Apollinaris Water for soda.

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No. 18. Brandy Sour.

Fill large bar glass one-third full of cracked ice, one table-spoonful of bar sugar, moisten with half a pony-wine-glass of water, five or six dashes of lime or lemon juice, or half a lemon, one pony-wine-glass of brandy ; shake well, and strain in bar glass. Always have a bottle of prepared lime or lemon juice for sours.

No. 19. Whiskey Sour.

Follow the same method here as advised in No. 18, using the ngredients in the same proportion, substituting Whiskey for Brandy.

No. 20. Gin Sour.

Follow the same method here as advised in No. 18, substituting Gin for Brandy.

No. 21. Santa Cruz Rum Sour.

This is a very popular drink in the summer season, and really one of the most palatable and refreshing that comes. It is made in precisely the same way as No. 18, only substituting Santa Cruz Rum for Brandy.

No. 22. Frosted Sour,

Fill large bar glass one-third full of cracked ice, one table-spoonful of bar sugar, one-half wine-glass of water, five or six dashes of lemon juice, the white of an egg, one pony-wine-glass of Bourbon Whiskey ; shake, and strain in bar glass ; moisten the rim of glass with lemon juice and dip in powdered sugar.

Use sliced fruit, in season, for Sours, as it improves their flavors.

No. 23. Brandy Fix.

Use small bar glass ; add one-half table-spoonful of powdered sugar, one-half pony-wine-glass of water, one pony-wine-glass of Brandy, one lump of ice, three or four dashes of lemon juice ; add a slice of orange or pineapple, or berries if in season. Stir with bar spoon.

No. 24. Whiskey Fix.

Follow the same directions as in No. 23, using the same ingredients in the same proportions, substituting Whiskey for Brandy.

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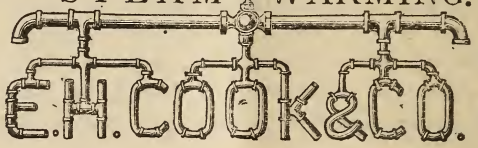

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No. 25. Gin Fix.

Follow the same directions as advised in No. 23, substituting Gin for Brandy.

No. 26. Rum Fix.

Follow the same directions as in No. 23, substituting Santa Cruz Rum for Brandy.

No. 27. Sherry Fix.

Follow the same directions as advised in No. 23, substituting Sherry for Brandy.

No. 28. Brandy Fizz.

Fill large bar glass one-third full of cracked ice, one table-spoonful of bar sugar, one pony-wine-glass of Brandy, four or five dashes of lemon juice, the white of an egg. Shake, and strain in a half pint fine cut glass fizzer with Deep Rock or Seltzer water.

No. 29. Whiskey Fizz.

Follow the same directions as in No. 28, substituting Whiskey for Brandy.

No. 30. Gin Fizz.

Follow the same directions as in No. 28, substituting Gin for Brandy.

No. 31. Sherry Fizz.

Follow the same directions as in No. 28, substituting Sherry for Brandy.

No. 32. Cider Fizz.

Follow the same directions as in No. 28, only using two pony-wine-glasses of hard Cider.

No. 33. Brandy Smash.

Use small bar glass; add one-half table-spoonful of bar sugar, one-half pony-wine-glass of water, two or three sprigs of mint, two or three lumps of ice, one pony-wine-glass of Brandy; add a slice or two of orange, and berries if in season. Stir with a bar spoon.

No. 34. Whiskey Smash.

Follow the same directions as in No. 33, substituting Whiskey for Brandy.

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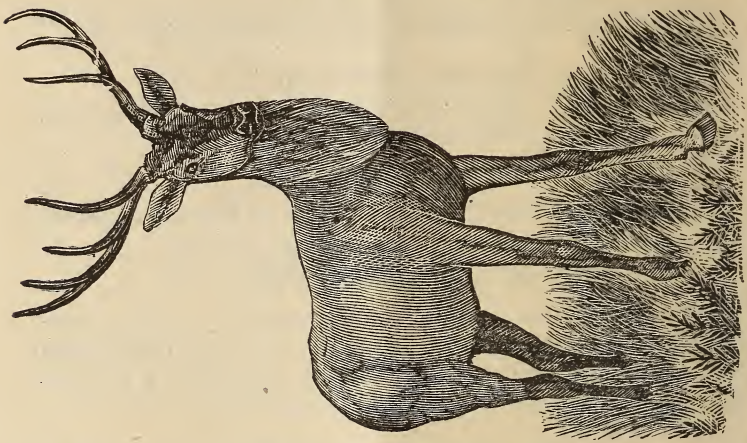

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No. 35. Gin Smash.

Follow the same directions as in No. 33, using the ingredients in the same proportion, substituting Gin for Brandy.

No. 36. Sherry Smash.

Follow the same directions as in No. 33, substituting Sherry for Brandy.

No. 37. Rum Smash.

Follow the same directions as in No. 33, substituting Santa Cruz Rum for Brandy.

No. 38. Cold Brandy Toddy.

Use small bar glass, one-half table-spoonful of bar sugar, moisten with one-half pony-wine-glass of water, two lumps of ice, one pony-wine-glass of Brandy. Stir with spoon and twist a piece of lemon peel in.

No. 39. Cold Whiskey Toddy.

Follow the same directions as in No. 38, substituting Whiskey for Brandy.

No. 40. Cold Gin Toddy.

Follow the same directions as in No. 38, using the ingredients in precisely the same way, substituting Gin for Brandy.

No. 41. Cold Brandy Sling.

Use small bar glass, one-half table-spoonful of bar sugar, one-half pony-wine-glass of water, one pony-wine-glass of Brandy, one piece of ice, grate nutmeg on top.

No. 42. Cold Whiskey Sling.

Follow the same directions as in No. 36, substituting Whiskey for Brandy.

No. 43. Cold Gin Sling.

Follow the same directions as in No. 36, substituting Gin for Brandy. Always have a pepper bottle of prepared nutmeg.

No. 44. Brandy Sangaree.

Use medium sized bar glass, one-half table-spoonful of bar sugar, moisten with one-half wine-glass of water, some shaved ice, one wine-glass of Brandy. Stir with bar spoon and dash on some Port Wine. Sip through a straw.

No. 45. Whisky Sangaree.

Follow the same directions as in No. 36, substituting Whiskey for Brandy.

No. 46. Gin Sangaree.

Follow the same directions as in No. 44, using the ingredients in the same proportions, substituting Gin for Brandy.

No. 47. Port Wine Sangaree.

Use large bar glass, one table-spoonful of bar sugar, some shaved ice, two wine-glasses of Port Wine; shake and grate nutmeg on top. Imbibe through a straw.

No. 48. Sherry Sangaree.

Follow the same method as in No. 47, substituting Sherry for Port Wine.

No. 49. Porter Sangaree.

Use large bar glass, one table-spoonful of bar sugar, fill glass with Dublin Stout Porter; shake and grate nutmeg on top. Serve with straws.

No. 50. Ale Sangaree.

Follow same directions as in No. 49, substituting Bass Ale for Porter.

No. 50. Bavarian Beer Sangaree.

Follow the same directions as in No. 49, substituting Bartholomay's Bavarian Beer for Porter.

No. 52. Bohemian Sangaree.

The same as No. 49, substituting Bartholomay's Bohemian Beer for Porter.

No. 53. Egg Nogs and Flips

are now to be treated.

Egg Nog we believe is originally an American drink, popular both at the North and the South, but more particularly in the Southern States during the holiday season. It is, with Milk Punch popular among the Faculty for the encouragement and aid of convalescents.

No. 54. Cold Brandy Egg Nog.

Fill a large bar glass one-third full of cracked ice, one table-spoon of bar sugar, one egg, one pony-wine-glass of Brandy, one-half pony-wine-glass of Jamaica Rum, fill up with cream or milk and shake well, grate on top a little nutmeg. Sip through a straw.

No. 55. Cold Whiskey Egg Nog.

Follow the same directions as in No. 54, substituting Whiskey for Brandy.

No. 56. Cold Gin Egg Nog.

Follow the same method as in No. 54, substituting Gin for Brandy and Rum.

No. 57. Cold Rum Egg Nog.

The same as No. 54, substituting Jamaica Rum for Brandy.

No. 58. Cold Sherry Egg Nog.

Follow the same method as in No. 54, omitting the Rum and substituting Sherry for Brandy.

No. 59. Cold Egg Nog for a party of 20.

Half dozen of eggs, one quart of best Brandy, one-half pint of Jamaica or Santa Cruz Rum, one gallon milk, one pound of bar sugar. Beat separately the whites and the yolks of the eggs. Mix all the ingredients except the whites, which should be beaten until they have a light frothy appearance, in a punch bowl, then let the whites float on top.

No. 60. Cold Brandy Flip.

Fill large bar glass one-third full of cracked ice, one table-spoon of pulverized sugar, one pony-wine-glass of Brandy, one-half pony-wine-glass of Jamaica Rum, one egg; shake well, fill up with water, and grate nutmeg on top. Imbibe through a straw.

No. 61. Cold Whiskey Flip.

Follow the same directions as in No. 60, substituting Whiskey for Brandy.

No. 62. Cold Gin Flip.

Follow the same directions as in No. 60, substituting Gin for Brandy and Rum.

No. 63. Cold Rum Flip.

Follow the same method as in No. 60, substituting Rum for Brandy.

No. 64. Cold Sherry Flip.

The same as No. 60, substituting Sherry for Brandy and Rum.

No. 65. Cider Flip.

Fill a large bar glass one-third full of cracked ice, one table-spoon of powdered sugar, one egg, two large wine-glasses of hard Cider; shake well and grate nutmeg on top. Sip through a straw.

No. 66. Egg Flip.

Fill large bar glass one-third full of cracked ice, one tablespoon of bar sugar, one egg, five or six dashes of lemon juice; fill up with water, shake well and grate nutmeg on top. Sip through a straw. This is a temperance drink.

No. 67. Hot Egg Flip for a party of eight.

Beat up four eggs, add one dozen lumps loaf sugar and stir, pouring in boiling water until the pitcher is three-fourths full, then add one pint of Cognac Brandy and one-half pint of Jamaica Rum; pour from one pitcher to another, grate nutmeg on top and serve.

No. 68. Milk Punch.

Fill large bar glass one-third full of shaved ice, one wine-glass of Brandy, one-half wine-glass of Rum, fill up with cream or milk, shake well and grate nutmeg on top. Sip through a straw. This drink can be made hot by using hot milk.

No. 69. Golden Slipper.

Fill large bar glass one-third full of cracked ice, one table-spoon of sugar, one egg, one wine-glass of Brandy, one wine-glass of Seltzer water, and the rest of milk; shake and grate nutmeg on top. Sip through a straw.

No. 70. Mint Julep.

Of all the productions of the bar, the Julep is without question the boss. It is essentially and originally American, and is made to perfection in the Southern States, where it is very popular.

No. 71. Brandy Julep.

Fill large bar glass with shaved ice, place on top a few sprigs of fresh mint and a table-spoon of bar sugar, pour in one-half wine-glass of water and one and one-half wine-glasses of the best Cognac Brandy, add a few berries and a couple of slices of orange; shake this well, dash with Port Wine or Jamaica Rum, sprinkle some bar sugar on top, and ornament with some more berries and sliced pineapple and orange, with some additional mint in the center. Imbibe through a straw.

No. 72. Whiskey Julep.

Follow same directions as in No. 71, substituting Whiskey for Brandy.

No. 73. Gin Julep.

Follow the same directions as in No. 71, using the ingredients in the same proportions, substituting Gin for Brandy.

No. 74. The Cobbler.

A delicious summer drink is the cobbler, being with some a favorite over the Julep. It had its origin in the United States and is rather simpler in its construction than the Mint Julep.

No. 75. Sherry Cobbler.

Fill large bar glass with shaved ice, one table-spoon of bar sugar, pour in two wine-glasses of the best Sherry; shake well and decorate with fruit in season, such as sliced orange and pineapple, berries, etc. Imbibe through a straw.

No. 76. Catawba Cobbler.

Follow same directions as in No. 75, substituting Catawba Wine for Sherry.

No. 77. Rhine Wine Cobbler.

Follow same directions as in No. 75, substituting Rhine Wine for Sherry.

No. 78. Sauterne Cobbler.

Follow the same directions as in No. 75, using the ingredients in the same proportions, substituting Sauterne Wine for Sherry.

No. 79. Claret Cobbler.

The same as No 75, substituting Claret Wine for Sherry.

No. 80. Brandy Cobbler.

Use the same method as in No. 75, substituting Cognac Brandy for Sherry.

No. 81. Whiskey Cobbler.

Follow the same directions as in No. 75, substituting Whiskey for Sherry.

No. 82. Champagne Cobbler.

This recipe is for a party of four.

Take four large bar glasses, fill each one-third full of shaved ice, one table-spoon of powdered sugar to each glass, one quart of Champagne direct from the cooler; stir with spoon and add sliced fruit. Sip through a straw.

No. 83. Punch.

This we believe to be the oldest of all mixed drinks. Of its origin we are unable to give any reliable information; but I will endeavor to give you all the different varieties that are known to the profession.

No. 84. Cold Brandy Punch.

Fill large bar glass with shaved ice, add one and one-half table-spoons of bar sugar, one-half wine-glass of water, five or six dashes of lime or lemon juice, or half a lemon, one and one-half wine-glasses of Cognac Brandy; shake well and ornament with fruit in season. Imbibe through a straw.

No. 85. Cold Brandy Punch for a party of twenty.

Use a large punch-bowl. Add two pounds of powdered sugar, three-quarters of a gallon of water, two and one-half quarts of Brandy, one-half pint of Jamaica Rum, juice of four lemons, two or three oranges cut in slices, one sliced pineapple; add some berries, stir well, and add a block of ice. Serve.

No. 86. Hot Brandy Punch.

Use medium sized bar glass, two lumps of cut loaf sugar dissolved in a wine-glass of boiling water, one and one-half wine-glasses of Cognac Brandy, one thin slice of lemon; grate nutmeg on top.

No. 87. Cold Whiskey Punch.

Follow the same method as in No. 84, substituting Whiskey for Brandy.

No. 88. Cold Whiskey Punch for a party of twenty

Follow the same directions as in No. 85, using the ingredients in the same proportions, substituting Whiskey for Brandy.

No. 89. Hot Whiskey Punch.

Follow the same method as in No. 86, substituting Whiskey for Brandy.

No. 90. Cold Rum Punch.

Fill large bar glass with shaved ice, one and one-half table-spoon of bar sugar, one-half wine-glass of water, five or six dashes of lime or lemon juice, one and one-half wine-glasses of Santa Cruz or Medford Rum; shake well and ornament with sliced orange, pineapple and berries. Sip through a straw.

No. 91. Cold Rum Punch for a party of twenty.

Use large punch-bowl; two pounds of bar sugar, three-quarters of a gallon of water, three quarts Santa Cruz or Medford Rum, juice of four lemons, two or three oranges cut in slices, one sliced pineapple, some berries. Stir well, add a block of ice and serve.

No. 92. Hot Rum Punch.

Use medium sized bar glass; two lumps of cut loaf sugar dissolved in a wine-glass of hot water, one and one-half wine-glass of Jamaica Rum, one thin slice of lemon and a small piece of butter. Spice well with cloves, cinnamon and nutmeg.

No. 93. Irish Whiskey Punch.

Follow the same method as in No. 92, substituting Sir John Powers' Irish Whiskey for Rum, and omitting the butter.

No. 94. Scotch Whiskey Punch.

Follow the same directions as in No. 92, substituting Bamsey's Scotch Whiskey for Rum.

No. 95. Cold Gin Punch.

Use a large bar glass filled with shaved ice, one and one-half tablespoon of powdered sugar, one-half wine-glass of water, one and one-half wine-glass of Gin, five or six dashes of lemon juice; shake well, and ornament with sliced fruit and berries. Sip through a straw.

No. 96. Cold Claret Punch.

Use large bar glass filled with shaved ice, two table-spoons of bar sugar; fill up glass with Claret. Shake well and decorate with fruit and berries. Imbibe through a straw.

No. 97. Sauterne Punch.

Follow the same directions as in No. 96, substituting Sauterne Wine for Claret.

No. 98. Rhine Wine Punch.

Follow the same method as in No. 96, substituting Rhine Wine for Claret.

No. 99. Champagne Punch.

This recipe is for a party of four.

Take four large bar glasses, fill each one-third full of shaved ice, one-half tablespoon of bar sugar to each glass, one dash of strawberry syrup, fill up with wine direct from the cooler, and add a slice of orange, pineapple and lemon. Sip through a straw.

One quart of Champagne will make four large punches.

No. 100. Champagne Punch for a party of twenty

Use large punch-bowl; one pound of bar sugar, one-half pint of strawberry syrup, five quarts of wine, four oranges, four lemons, and a small pineapple sliced; stir well and add a block of ice. Serve.

No. 101. Scadeva Punch.

Fill large bar glass with shaved ice, one table-spoon of bar sugar, one-half wine-glass of water, one and one-half wine-glass of Brandy, two dashes of lemon juice, a few drops of vanilla extract; shake well and ornament with fruit. Sip through a straw.

No. 102. Pineapple Punch.

Pineapple Punch is made by adding sliced pineapple to Brandy Punch.

In preparing for a party, put the pineapple and sugar together in a punch-bowl and let them stand a short time before adding the other ingredients; a large block of ice should be used, and fruit generously.

No. 103. Chicago Punch.

Fill a large bar glass with shaved ice, one and one-half table-spoon of bar sugar, four or five dashes of lemon juice, one-half wine-glass of Benedictine, one and one-half wine-glass of Santa Cruz Rum; shake well, and ornament with sliced orange and berries. Sip through a straw.

No. 104. German Punch.

Fill large bar glass with shaved ice, one and one-half table-spoon bar sugar, one wine-glass of Curacoa, fill up with Rhine Wine; shake well and dash with Arrack; ornament with fruit and raisins. Imbibe through a straw.

No. 105. Raspberry Punch.

Fill large bar glass with shaved ice, one table-spoon of bar sugar one wine-glass of raspberry syrup, one wine-glass of Cognac Brandy; shake well and add fruit in season. Serve with straw.

No. 106. Buffalo Punch.

Fill large bar glass with shaved ice, one and one-half table-spoon of bar sugar, one wine-glass of Port Wine, one wine-glass of Brandy, three or four dashes of lime juice; shake well, and add fruit in season. Imbibe through a straw.

No. 107. Roman Punch.

Fill large bar glass with shaved ice, one table-spoon of bar sugar, one table-spoon of raspberry syrup, one and one-half wine-glass of Jamaica Rum, one slice of lemon, one slice of orange; shake well, and dash Port Wine on top. Sip through a straw.

No. 108. Japanese Punch.

Fill large bar glass with shaved ice, four or five dashes of lime or lemon juice, one and one-half tablespoon of powdered sugar, one and one-half wine glass of Brandy, one-half wine-glass of Arrack; shake well, and grate cinnamon on top. Imbibe through a straw.

No. 109. Dublin Punch.

Use large bar glass, four lumps of loaf sugar, one large wine-glass of water, one large wine-glass of Sir John Powers' Irish Whiskey, one thin slice of lemon.

No. 110. Brighton Beach Punch.

Use large bar glass filled with shaved ice, one table-spoon of bar sugar, one wine-glass of Brandy, one wine-glass Jamaica Rum; shake well, and dash with Claret Wine. Sip through a straw.

No. 111. Rochester Punch for a party of two.

One pint imported Champagne, one wine-glass of Brandy, four slices of orange, two slices of pineapple, one table-spoon of powdered sugar to each glass; pour the Brandy on the fruit and sugar them, add the Champagne, which should be taken from the cooler; use a large bar glass; stir with a spoon.

No. 112. Fruit Punch.

Use large bar glass filled with shaved ice, one table-spoon of sugar, two dashes of strawberry syrup, two of orange, two of lemon; fill up glass with Apple Brandy, shake well, and ornament with fruit. Imbibe through a straw.

No. 113. Windsor Punch.

Fill large bar glass full of shaved ice, one table-spoon of bar sugar, one wine-glass Catawba Wine, one of Sauterne; shake well and dash with Brandy; decorate with fruit in season.

No. 114. Bird of Freedom Punch.

Use large bar glass, three lumps of loaf sugar, one and one-half wine-glass of boiling water, one and one-half wine-glass of Bourbon Whiskey; spice well, and add a small piece of toast.

No. 115. Rockaway Punch.

One quart bottle of Claret, one quart of plain soda, five table-spoons of powdered sugar, one tea-spoon of ground cinnamon, one large wine-glass of Curaçoa; put them in a small punch-bowl and stir well. Serve in punch glasses.

116. Sportsman Punch.

One quart of Brandy,, one quart of Jamaica Rum, four sliced lemons, one pound of bar sugar, one-half gallon of boiling milk; steep the lemons in the Brandy and Rum for two hours, add the other ingredients and strain in a jug.

117. Grand Army Punch for a party of fifteen

Two quart bottles of Champagne, one pint of Sherry, one pint of Sauterne Wine, one pint of Cognac Brandy, one-half a pineapple sliced, the juice of three oranges and three lemons, one pound of powdered sugar. Use large punch-bowl. Take your wine direct from the cooler.

118. Metropolitan Punch.

This punch is composed of Claret wine, plain soda, Brandy and Sherry. Add to these lemon juice, sugar and sliced pineapple. The proportions are, to six bottles of Claret and six of soda water, use one each of Brandy and Sherry. This punch improves by being kept a few weeks after bottling.

119. St. Louis Punch.

Four quarts of Champagne, one pint of Jamaica Rum, one-half pint of Maraschino, four lemons sliced, one pound of powdered sugar; mix in large punch-bowl. Place in center of bowl a large block of ice ornamented with loaf sugar, rock candy, sliced oranges, a bunch of grapes and some raisins.

This recipe is for a party of fifteen.

120. New England Punch.

Use large punch-bowl, one pound of bar sugar, one gallon of water, two quarts of Medford Rum, one quart of Jamaica Rum, the juice of six lemons, half a pineapple, four oranges sliced; stir well and add a block of ice.

121. Montreal Punch.

Use small punch bowl, one-fourth pound of powdered sugar, two quarts of water, one quart of Rye Whiskey, one-half pint of Jamaica Rum, one-half pineapple, sliced, four lemons, sliced; stir well and add a small block of ice.

122. Arrack Punch.

Fill large bar glass with shaved ice, two table-spoons of sugar, five or six dashes of lemon juice, one wine-glass of Jamaica Rum, one wine-glass of Arrack ; shake well and ornament with fruit in season.

This drink can be made hot by using boiling water in place of the ice.

123. College Punch.

One quart bottle of Brandy, one pint bottle of Champagne, two bottles of plain soda, five table-spoons of powdered sugar, add sliced fruit, pineapple, orange, lemon and berries. Serve in Champagne goblets.

124. Apple Punch.

Place in a punch-bowl alternately with powdered sugar between each layer, slices of apple and lemon, the core of the apple being removed. Ice these well, and pour over the fruit a quart bottle of Sauterne Wine and a large glass of Apple Brandy. Stir well and serve in punch glasses.

125. Beach Punch.

Two bottles of still Cataba, one bottle of Claret, half a pineapple and two oranges, one-fourth pound of sugar, one pint bottle of Champagne; add a block of ice.

This recipe is for a party of six.

126. Orange Punch.

Use small punch bowl, three-quarters pound of loaf sugar, two quarts of boiling water, the juice of six oranges, the peel of two, one bottle of Dublin Porter, one pint of Santa Cruz Rum, one pint of Brandy; stir well, and serve.

127. Old Maid's Punch.

Make enough tea for the party to be supplied—a cup to each person; have ready a metallic pitcher well heated before the fire; into this put some Brandy—a wine-glass for each of those present, Jamaica Rum in the same quantity, and enough lump sugar, with the juice of one lemon. Set fire to this and pour in the tea, stirring gently meanwhile with a ladle.

128. Yankee Tea Punch.

Take a half-gallon pitcher, fill half full of hot tea, one pound of loaf sugar, the juice of four lemons, one pint of Port Wine, one pint of Arrack. Stir well and serve in punch glasses.

129. Home-Made Punch.

One gallon of Cognac Brandy, one quart of Jamaica Rum, mixed, one-half gallon of milk; pour the spirits into the milk, stirring meanwhile; add a pound of powdered sugar, a quart of strong green tea, a few cloves, the peel of four lemons, one pineapple sliced; allow this to stand for two hours, strain and bottle. Place on ice.

130. Windsor Club Punch.

Two gallons of Brandy, one gallon of water, one-half gallon of tea, one pint of Jamaica Rum, one-half pint of Maraschino, juice of twelve lemons or limes, two pounds of bar sugar; mix, strain, bottle and keep on ice—the longer the better.

131. Army Punch.

One pint of Arrack, the juice of six lemons, one quart of hot tea with three-quarters of a pound of loaf sugar dissolved in it, having previously rubbed together a portion of the sugar and the peel of the lemons. Serve in tea-cups.

132. Curacoa Punch.

Fill large bar glass with shaved ice, one table-spoon bar sugar, one wine-glass of Cognac Brandy, one-half wine-glass of Rum, one-half wine-glass Curacoa, the juice of a lime or lemon; shake this well and ornament with fruit in season.

133. Chartreuse Punch.

Follow the same directions as in No. 132, substituting Chartreuse for Curacoa.

134. Maraschino Punch.

The same as No. 132, using the ingredients in the same proportion, substituting Maraschino for Curacoa.

135. Benedictine Punch.

The same as No. 132, substituting Benedictine for Curacoa.

136. Arctic Punch.

Fill large bar glass one-half full of shaved ice, one tablespoon of bar sugar, one wine-glass of Cognac Brandy, one-half wine-glass of Jamaica Rum, fill up with cream or milk; shake well, and place glass on bar with shaker up, let it stand for five minutes and then take the shaker off carefully, and your punch will be frozen.

This drink is a favorite in hot weather.

137. Sherry Punch.

Fill large bar glass with shaved ice, one table-spoon of powdered sugar, two wine-glasses of Sherry Wine; shake well and ornament with sliced fruit and berries. Sip through a straw.

138. Lemon Punch.

The juice of eight lemons, the peel of two lemons, two pounds of loaf sugar, one gallon of boiling water, one-half gallon of Santa Cruz Rum, one quart of Porter, two large wine-glasses of Maraschino; strain and bottle; place on ice.

139. Post Cafe or Pusse Cafe.

This drink is of french origin. It is an after-coffee drink, and is very popular in Paris. It is made of equal parts of Maraschino, Curacoa, Chartreuse, Benedictine and Brandy. Lay the liquors in separate with a spoon or glass tube, so that the colors will be separate in the glass. Use Sherry Wine glass.

140. Absinthe.

Fill a small pony-brandy glass with Absinthe and place it in a large bar glass and drop water slowly upon it until the Absinthe assumes an opaline tint.

In most well-regulated bars there is an Absinthe filter. It consists of a glass in the bottom of which is a small hole, through which the water escapes into the one below, in which is the Absinthe.

141. John Collins.

Fill large bar glass one-third full of cracked ice, one table-spoon of bar sugar, one wine-glass of Old Tom Gin, fill up with plain soda; stir with spoon, add the peel of a lemon to finish. Sip through a straw.

142. Shandy Gaff.

This drink originated in England, where it is very popular. It is made of Bass Ale and Ginger Beer mixed. Use large bar glass.

143. Dog's Nose.

This is also an English drink. One wine-glass of Old Tom Gin, fill up with Bass Ale. Use large bar glass.

144. Crowfoot Punch.

Fill large bar glass one-third full of cracked ice, one table-spoon of bar sugar, one egg, one wine-glass of Brandy, one-half wine-glass of Jamaica Rum, fill up with cream or milk; shake well and grate nutmeg on top. Sip through a straw.

145. Golden Punch.

Fill large bar glass half full of cracked ice, the yolk of an egg, one table-spoon of bar sugar, one wine-glass of Rye Whiskey, one-half wine-glass Santa Cruz Rum, fill up with cream or milk; shake well, and grate nutmeg on top. Sip through a straw.

146. Silver Punch.

Fill large bar glass half full of shaved ice, the white of an egg, one table-spoon of bar sugar, one and a half wine-glass of Gin, fill up with cream or milk; shake well, grate nutmeg on top. Imbibe through a straw.

No. 147. Kinnickabine.

This drink is of German origin, and is very popular in Germany.

A table-spoon of Chartreuse, the yolk of an egg, one table-spoon of vanilla, fill up glass with brandy. Use Sherry wine-glass.

No. 148. Kinnickabine Bake.

A table-spoon of Maraschino, three dashes of Angostura bitters, a wine-glass of Cognac Brandy; break an egg in, floating the yolk on top, burn the Brandy until a thin crust forms on yolk of egg. Use small bar glass.

No. 149. Cold Lemonade.

Fill large bar glass one-third full of cracked ice, one table-spoon of powdered sugar, the juice of half a lemon; fill up with water, shake well, and ornament with fruit in season.

This drink can be improved by dashing with Port Wine, Sherry or Claret.

No. 150. Golden Lemonade,

Fill large bar glass one-third full of cracked ice, one table-spoon of powdered sugar, the yolk of an egg, the juice of half a lemon, fill up with water, shake well. Sip through a straw.

No. 151. Silver Lemonade.

The same as No. 150, omitting the yolk and using the white of the egg.

No. 152. Deep Rock Lemonade.

Fill large bar glass one-third full of cracked ice, one table-spoon of powdered sugar, the juice of half a lemon, fill up with Deep Rock water; stir with a spoon.

No. 153. Seltzer Lemonade.

The same as No. 152, substituting Seltzer Water for Deep Rock.

No. 154. Apollinaris Lemonade.

The same as No. 152, using the ingredients in the same proportion substituting Apollinaris Water for Deep Rock.

No. 155. Italian Lemonade.

Pare a dozen lemons, press the juice on the peel and let it stand through the night; add a pound of loaf sugar, a pint of Sherry and a quart and a half of boiling water; mix these well, and add a pint of boiling milk. Strain.

No. 156. Ginger Lemonade.

Boil six pounds of lump sugar in five gallons of water; take a quarter of a pound of ground ginger, boil with the liquors and pour it upon a half dozen pared lemons; when cold, put it in a cask with a tablespoon of yeast, having sliced the lemons, add a half ounce of isinglass; close up the cask next day. It will be ready in six days.

No. 157. Orangeade.

Fill large bar glass one-third full of cracked ice, one table-spoon of bar sugar, the juice of one orange, fill up with water; shake well, and add sliced fruit in season.

No. 158. Strawberryade.

Fill large bar glass one-third full of cracked ice, one wine-glass of strawberry syrup, fill up with plain soda; stir with a spoon.

No. 159. Raspberryade.

The same as No. 158, substituting raspberry syrup for strawberry.

No. 160. Pine-appleade.

Follow the same directions as in No. 158, substituting pine-apple syrup for strawberry.

No. 161. Tom and Jerry.

Beat the white of a dozen eggs to a froth, and the yolks until they are quite thin, mix the two together and add a gill of Jamaica Rum; sweeten with about four pounds of powdered sugar; Stir well, and in serving to customers, to a table-spoin of the batter, add a pony-wine-glass of Cognac Brandy, fill up with boiling water and grate nutmeg on top. Serve in china mugs.

No. 162. French Hot.

Use hot whiskey glass, one-half tablespoon of Tom and Jerry batter, one pony-wine-glass of Rye Whiskey, fill up with boiling water; stir well with spoon and grate nutmeg on top.

No. 163. Hot Apple Toddy.

Use medium sized bar glass, two lumps of loaf sugar, one wine-glass of Apple Jack, the half of a baked apple; fill up with boiling water and grate nutmeg on-top.

No. 164. Hot Spiced Rum.

One lump of cut loaf sugar, one wine-glass of boiling water, one pony-wine-glass of Jamaica Rum, one small piece of butter, spice well with allspice, cloves and nutmeg; use hot whiskey glass.

No. 165. Hot Rum.

The same as No. 164, omitting the spice and butter.

No. 166. Hot Irish Whiskey.

One lump of loaf sugar, one wine-glass of boiling water, one pony brandy-glass of Sir John Power's Irish Whiskey.

No. 167. Hot Scotch Whiskey.

Follow the same directions as in No. 166, substituting Ramsey's Scotch Whiskey for Irish.

No. 168. Hot Gin.

One lump of cut loaf sugar, one wine-glass of boiling water, one pony-wine-glass of Old Tom Gin.

No. 169. Hot Sherry.

One lump of cut loaf sugar, one pony-wine-glass of the best pale Sherry, one wine glass of boiling water.

No. 170. Hot Port Wine.

Follow the same directions as in No. 169, substituting Port Wine for Sherry.

No. 171. Hot Claret.

Follow the same method as in No. 169, using the ingredients in the same proportion, substituting French Claret for Sherry.

No. 172. Hot Rye Whiskey.

One lump of loaf sugar, one wine-glass of boiling water, one pony-wine-glass of Rye Whiskey.

No. 173. Hot Bourbon Whiskey.

The same as No. 172, substituting Bourbon Whiskey for Rye.

No. 174. Whiskey Skin.

Two lumps of cut loaf sugar, one wine-glass of Irish Whiskey, one wine-glass of boiling water, one piece of lemon peel twisted in.

No. 175. Brandy Skin.

The same as No. 174, substituting Brandy for Irish Whiskey.

No. 176. Gin Skin.

Follow the same directions as in No. 174, substituting Gin for Whiskey.

No. 177. Burnt Brandy.

This drink is sometimes called for at bars during the hot weather to correct a tendency to summer complaint. The Brandy is poured into a saucer with two lumps of loaf sugar, and the spirits set on fire; let it burn for a minute, blow it out, and pour into a glass; add grated nutmeg.

Here is another mixture for summer complaint:

Take a wine-glass of Brandy, one-half wine-glass of Port Wine, a few dashes of jamaica ginger, a little grated nutmeg, and a cracker pulverized with a table-spoon of sugar.

Blackberry Brandy is another recipe for summer complaint—it seldom fails to cure.

178. Hot Brandy Sling.

Use small bar glass, two lumps of sugar, one wine-glass of boiling water, one pony-wine-glass of Brandy; grate nutmeg on top.

179. Hot Whiskey Sling.

Follow the same directions as in No. 178, substituting Whiskey for Brandy.

180. Hot Gin Sling.

The same as No. 178, substituting Old Tom Gin for Brandy.

181. Hot Rum Sling.

Follow the same directions as in No. 178, substituting Jamaica Rum for Brandy.

182. Hot Brandy Toddy.

Use small bar glass, two lumps of sugar, one wine-glass of boiling water, one pony-wine-glass of Brandy; add a piece of lemon peel to finish.

183. Hot Whiskey Toddy.

Follow the same directions as in No. 182, substituting Whiskey for Brandy.

184. Hot Gin Toddy.

The same as No. 182, substituting Gin for Brandy.

185. Hot Lemonade.

Use large bar glass, one table-spoon of powdered sugar, five or six dashes of lemon juice or half a lemon, fill up with boiling water; spice well with allspice, cloves and nutmeg.

186. Hot Beef Tea.

One bar spoon of Liebig's Extract of Meat, pepper and salt to suit the taste, fill up with boiling water; stir well with a spoon, add a sprinkle of celery salt. Serve in tea-cup and saucer.

187. Hot Brandy Egg Nog.

Use large bar glass, beat an egg in with a spoon until it is quite thin, add a table-spoon of powdered sugar, one wine-glass of Brandy, one-half wine-glass of Jamaica Rum, fill up with boiling milk; pour from one glass to another; grate nutmeg on top.

188. Hot Rum Egg Nog.

The same as No. 187, using the ingredients in the same proportion, substituting Santa Cruz or Jamaica Rum for Brandy.

189. Hot Whiskey Egg Nog.

The same as No. 187, substituting Whiskey for Brandy.

190. Hot Gin Egg Nog.

Follow the same directions as in No. 187, substituting Gin for Brandy.

191. Hot Sherry Egg Nog.

Follow the same directions as in No. 187, substituting Sherry for Brandy.

192. Hot Irish Egg Nog.

The same as No. 187, substituting Sir John Powers' Irish Whiskey for Brandy.

193. Hot Scotch Egg Nog.

The same as No. 187, substituting Ramsey's Scotch Whiskey for Brandy.

194. Hot Brandy Flip.

Use large bar glass, beat an egg in with a bar spoon until it is quite thin, add a table-spoon of powdered sugar, a wine-glass of Brandy and half a wine-glass of Jamaica Rum, fill up with boiling water; pour from one glass to another; grate nutmeg on top.

195. Hot Whiskey Flip.

Follow the same directions as in No. 194, substituting Whiskey for Brandy.

196. Hot Gin Flip.

Follow the same directions as in No. 194, substituting Gin for Brandy and Rum.

197. Hot Rum Flip.

The same No. 194, substituting Santa Cruz or Jamaica Rum for Brandy.

198. Hot Sherry Flip.

The same as No. 194, substituting Sherry for Brandy and Rum.

199. Hot Apple Brandy.

One lump of cut loaf sugar, one wine glass of boiling water, one pony wine-glass of Apple Brandy.

200. Rochester Hot.

One lump of cut loaf sugar, one wine-glass of boiling water, one pony-wine-glass of Irish Whiskey, a small piece of toast, buttered. Use small bar glass.

201. Pony Brandy.

Fill a pony-brandy glass with the best Cognac Brandy; place a small bar glass over the pony; reverse it, and let your customer drink out of the bar glass, Add a glass of water.

202. Brandy Straight.

Place a small bar glass with a piece of ice on the bar with the brandy bottle, and let your customer help himself; add a glass of ice water.

203. Whisky Straight.

Follow the same directions as in 202, substituting Whisky for Brandy.

204. Gin Straight.

The same as 202, only don't make any mistake in the bottle, substituting Gin for Brandy.

[If you have a cooler in your bar to keep your Liquors cold, you need not place ice in your glasses].

205. Rum Straight.

Follow the same method as in No. 202, substituting Santa Cruz or Jamaica Rum for Brandy.

206. Plain Sherry.

Fill a Sherry Wine glass with the best pale Sherry, and place on the bar before your customer.

207. Port Wine.

Follow the same directions as in No. 206, substituting Port Wine for Sherry.

208. Sweet Catawba.

Follow the same directions as in No. 206, substituting Catawba Wine for Sherry.

209. Rhine Wine.

Fill a Rhine Wine glass with Rhine Wine, and place it before your customer.

210. Claret Wine.

Fill a Claret Wine glass with Claret Wine, and place it before your customer.

211. Sauterne Wine.

Follow the same directions as in No. 210, substituting Sauterne Wine for Claret.

212. Brandy and Gum.

Use small bar glass ; three or four dashes of gum syrup. Place the Brandy bottle on the bar, and let your customer help himself. Add a glass of ice water.

213. Whiskey and Gum.

Follow the same directions as in No. 212, substituting Whiskey for Brandy.

214. Gin and Gum.

The same as No. 212, substituting Gin for Brandy.

215. Rock and Rye.

One tablespoon of Rock Syrup, one drink of fine old Rye Whiskey; stir with bar spoon.

216. Peach and Honey.

One tablespoon of honey, one drink of Peach Brandy; stir with bar spoon. Use small bar glass.

217. Black Stripe.

Use small bar glass. One tablespoon of molasses, one drink of Jamaica Rum. This drink can be made hot by adding hot water.

218. Stone Fence.

One drink of Bourbon Whiskey, fill up with cider. Use small bar glass.

219. Plain Seltzer.

Use Hock glass. Fill up with Seltzer direct from the cooler.

220. Seltzer and Lemon.

Three or four dashes of Lemon juice, fill up with Seltzer. Use Hock glass.

221. Apollinaris.

Use Hock glass, fill up with Apollinaris direct from the cooler.

222. Apollinaris and Lemon.

Three or four dashes of Lemon juice, fill up with Apollinaris water. Use Hock glass.

223. Butter Milk.

Use stone mug, fill up with Butter Milk direct from the cooler.

224. Sweet Milk.

Use stone mug, fill up with sweet milk.

225. Seltzer and Milk.

Use large bar glass, fill half with Sweet Milk, and the rest with Seltzer water.

226. Sherry and Bitters.

Two or three dashes of Angostura Bitters, place the Sherry bottle on the bar direct from the cooler and let your customer help himself. Use small bar glass.

227. Brandy and Bitters.

The same as No. 226, substituting Brandy for Sherry.

228. Whiskey and Bitters.

Follow the same directions as in No. 227, substituting Whiskey for Brandy.

229. Gin and Bitters.

The same as No. 227, substituting Old Tom Gin for Brandy.

230. Brandy and Seltzer.

Place small bar glass on the bar with the Brandy bottle direct from the cooler. Add a glass of Seltzer water.

231. Rhine Wine and Seltzer.

This is a mixture of Rhine With German Seltzer ; fill half with Rhine Wine and the balance with Seltzer. Use Hock glass.

232. Half and Half.

In England this drink is half Porter and half Stock Ale, in America half Porter and half Light Ale mixed.

233. Rose Bud.

Use small bar glass, fill one-third full of Rye Whiskey, one lump of ice, fill with Nectar, one bar spoon of sugar; stir.

234. Bouquet.

Use small bar glass, fill one-third full of Brandy, one lump of ice, fill up with Ginger ale, add a bar spoon of sugar ; stir.

235. Benedictine.

Use pony Brandy glass, fill up with Benedictine.

236. Chartreuse.

Follow the same directions as in No. 235, substituting Chartreuse for Benedictine.

237. Maraschino.

The same as No. 235, substituting Maraschino for Benedictine.

238. Curacao.

Follow the same directions at in No. 235, substituting Curacao for Benedictine.

239. Vino Vermouth Bitters.

Use pony Brandy glass, fill up with Vermouth Bitters.

240. Whiskey and Seltzer.

Place small bar glass on the counter with the Whiskey bottle direct from the cooler. Add a glass of Seltzer water.

241. Gin and Seltzer.

Follow the same directions as in No. 240, substituting old Tom Gin for Whiskey.

242. Brandy and Sugar.

Use small bar glass, one bar spoon of powdered sugar, moisten with a few drops of water, place glass on the bar with Brandy bottle direct from the cooler, and let your customer help himself; add a glass of ice water.

243. Whiskey and Sugar.

Follow the same directions as in No. 243, substituting Whiskey for Brandy.

244. Gin and Sugar.

The same as No. 241, substituting Gin for Brandy.

245. Brandy and Sugar.

Use Hock glass, one bar spoon of sugar, one drink of Brandy; fill up with Milk.

246. Whiskey and Milk.

Follow the same directions as in No. 245, substituting Whiskey for Brandy.

247. Gin and Milk.

The same as No. 245, substituting Gin for Brandy.

248. Ginger Ale.

Use large bar glass, fill up with ginger Ale direct from the cooler.

249. Sarsaparilla.

Follow the same directions as in No. 248, substituting Sarsaparilla for Ginger Ale.

250. Plain Soda.

The same as No. 248, substituting Plain Soda for Ginger Ale.

251. Nectar.

Follow the same directions as in No. 248, substituting Nectar for Ginger Ale.

252. Brandy and Absinthe.

Use small bar glass, one bar spoon of Absinthe, place glass on the bar with the Brandy bottle direct from the cooler; add a glass of ice water.

253. Whiskey and Absinthe.

The same as No. 252, substituting Whiskey for Brandy.

254. Gin and Absinthe.

Follow the same method as in 252, substituting Old Tom Gin for Brandy.

255. Port Wine and Negus.

Use large bar glass, four lumps of loaf sugar, one wine-glass and a half of Port Wine, fill up with boiling water; grate Nutmeg on top.

256. Soda Negus.

Use a quart of Port Wine, a quarter pound of loaf sugar, spice with Cloves, Cinnamon and Nutmeg, warm this in a sauce pan and [illegible] in a large pitcher; add a quart of Plain Soda.

257. Flutemaginley.

Use large bar glass, one tablespoon of sugar, three or four lumps of ice, one wine-glass of Sherry, one pony of Brandy, one wine-glass of Cider, fill up with Plain Soda, one piece of lemon peel; grate Nutmeg on top.

258. Peacock.

Use Hock glass, one pony Brandy, one pony of Port Wine; fill up with Plain Soda direct from the cooler.

259. Bishop.

Roast a dozen Oranges till they are of a brownish color, lay them in a punch bowl, pour over them a pound and a half of powdered sugar and a quart bottle of Claret, cover this over and let it stand one day, when ready set it in a pan of boiling water, press the juice from the Oranges and strain; add a pint more of Claret well heated to the strained. The glasses drank out of should be warmed.

260. Brandy and Soda.

Use small bar glass, one drink of Cognac; fill up with Plain Soda direct from the cooler.

261. Whiskey and Soda.

The same as No. 260, substituting Whiskey for Brandy.

262. Gin and Soda.

Follow the same directions as in No. 260, substituting Gin for Brandy.

263. Golden Fizz.

Fill large bar glass one-third full of cracked ice, one tablespoon of powdered sugar, five or six dashes of lime or lemon juice, the yolk of an egg, one wine-glass of Brandy; shake and strain, fizz with Seltzer.

264. Silver Fizz.

Fill large bar glass one-third full of cracked ice, one tablespoon of powdered sugar, five or six dashes of lime or lemon juice, the white of an egg, one wine-glass of Gin; shake and strain, fizz with Seltzer.

265. Crimean Cup.

Peel the rind of a lemon and place it in a punch bowl with a table-spoon of powdered sugar, macerate with a ladle, squeeze the juice of a lemon; add half a wine glass of Jamaica Rum, one wine-glass of Brandy, one wine-glass of Curacoa, one wine-glass of Benedictine. Stir well; pour in a quart bottle of Plain Soda, and a quart bottle of Champagne direct from the cooler. Serve in Hock glasses.

266. Mulled Claret.

The peel of one lemon, quarter pound powdered sugar, a half pint Sherry Wine, three pints of Claret, one quart of Plain Soda. Heat in a large pan and serve hot. Spice well with Nutmeg, Cloves and Allspice.

267. Hari Kari.

Fill large bar glass one-third full of cracked ice, two or three dashes of Angostura Bitters, four or five of gum syrup, the juice of a whole lime, one pony-wine-glass of Brandy; shake, and strain in small bar glass; add sliced fruit.

268. Bishop Protestant.

Fill large bar glass full of shaved ice, four or five dashes of lime or lemon juice, a table-spoon of bar sugar, half a wine-glass of water, fill up with Santa Cruz Rum; shake, and dash with Claret; ornament with sliced pineapple, orange, lemon, and berries.

269. Fog Horn.

Take a large tin horn—one that will hold a gallon, a pound of bar sugar, half a dozen eggs, a quart of Brandy, half a pint of Jamaica Rum, some cracked ice, fill up with milk; put the cover on the horn and shake well. Serve from the horn in bar glasses; grate nutmeg on top.

270. Claret Cup.

Use small punch bowl, quarter of a pound of powdered sugar, the peel of a lemon, one pint of water, one quart of Claret; spice with cloves and cinnmon, add some cracked ice, stir, and serve in claret glasses.

271. Tanzy Shrub.

Take a china tea-pot, place a bunch of tanzy in a wine-glass of Angostura Bitters, a quarter pound of bar sugar, moisten with a little water, fill up with Gin; let it stand for a day when it will be ready for use.

272. Gin and Tanzy.

Use small bar glass, fill one-third full of tanzy shrub; place glass on bar with the Gin bottle and let your customer help himself; add a glass of ice water.

273. Oyster Vinegar.

Use small bar glass, one egg, a sprinkle of pepper and salt, and a wine-glass of white wine vinegar. This is a "Night Cap."

274. Oyster Ale.

Use ale glass, break an egg in, add a sprinkle of salt and pepper, fill up with ale.

275. Oyster Beer.

Follow the same directions as in No. 274, substituting Beer for Ale.

276. Mulled Ale.

Place a poker in the fire-place and let it get well heated; then put it in the Ale; grate nutmeg on top.

277. Champagne Cup.

Use small punch bowl, quarter pound of loaf sugar, one pint of boiling water, the peel of a lemon, pour in a quart bottle of Champagne and a half pint of Sherry; stir well, and add a block of ice. Serve in hock glasses.

278. Golden Sour.

Fill large bar glass one-third full of cracked ice, one table-spoon of bar sugar, one-half wine-glass of water, five or six dashes of lime or lemon juice, the yolk of an egg, one wine-glass of Brandy or Rye Whiskey; shake, and strain in small bar glass.

279. Silver Sour.

Fill large bar glass one-third full of cracked ice, one table-spoon of powdered sugar, one-half wine-glass of water, five or six dashes of lime or lemon juice, the white of an egg, one wine-glass of Gin; shake, and strain in small bar glass.

280. Canada Cocktail.

Fill large bar glass one-third full of cracked ice, two or three dashes of Angostura Bitters, four or five of gum syrup, one pony-wine-glass of Rye Whiskey; stir with bar spoon; strain in cocktail glass, and dash with Port Wine.

281. How to make Gum Syrup.

Take two pounds of granulated sugar and place it in a pan; add a quart of boiling water, stir well, place it on a stove and let it cook for a few minutes, then put two table-spoons of vinegar in to clear it; strain through a piece of flannel; let it cool and it is ready for use.

282. How to wash your Bar Glasses.

Take a pail of hot water, place a few lumps of sal soda in and let it dissolve; take your glass-brush and rub them well in the sal soda water, then rinse them in cold water and they will have a fresh appearance.

283. How to Clear Roiley Wine.

Take the bung out of the barrel and pour in a large glass of milk; put the bung back and let it stand for two days, and it will be ready for use.

FRUIT SYRUPS AND HOW TO MAKE THEM.

284. Simple Syrup.

Granulated sugar, ten pounds; distilled water, two quarts; dissolve the sugar in the water over a slow fire.

285. Strawberry Syrup.

Essence of strawberry, two drachms; simple syrup, two pounds; mix.

286. Raspberry Syrup.

Essence of raspberry, two drachms; simple syrup, two pounds; mix.

287. Pineapple Syrup.

Essence of pineapple, forty drops; simple syrup, two pounds; mix.

288. Orange Syrup.

Tincture of orange peel, four ounces; simple syrup, two pounds; mix.

289. Lemon Syrup.

Tincture of lemon peel, four ounces; simple syrup, two pounds; mix.

290. Cherry Wine.

Cherries, sound and ripe, forty pounds; brown sugar, eight pounds; water, seven gallons; Brandy, two quarts; add yeast and let it ferment.

291. Black Currant Wine.

Black currants, ten pounds; brown sugar, sixteen pounds; water to make sixteen gallons; Brandy, two quarts; ferment.

292. Elder Wine.

Elderberries, five gallons; boiling water, three and one-half gallons; brown sugar, eighteen pounds; cloves, three ounces; ginger, bruised, seven ounces; Brandy, three pints; ferment.

293. Gooseberry Wine.

Gooseberries, fifty pounds; brown sugar, ten pounds; water to make fifteen gallons; Brandy, two quarts; ferment.

294. Grape Wine.

Sugar, ten pounds; grapes, fifty pounds; water to make fifteen gallons; Brandy, two quarts; ferment.

295. Quinine Bitters.

FOR BAR USE.

Place twenty grains of quinine in a pint bottle; add the peel of an orange, cut up fine, fill up with Rye Whiskey or Gin; shake well, and it is ready for use.

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296. How to Keep Cider.

In the fall, when you put your cider in, stand it with the head up, bore a small hole and place a glass syphon in; also place a large glass of water on the barrel with the other end of the syphon in, and let the cider work; keep the glass filled up with water to keep the air out until fermentation has ceased; then add two gallons of spirits, cork it up, and in the spring wrack it off, and you will have cider like wine.

297. To Clean Copper.

Before cleaning copper the surface should be first wiped with a damp cloth then, with one-half of a lemon, rub the surface to be cleaned. Follow this by a brisk scrubbing with Sapolio and a brush, then wash with cold water and rub dry with a woolen cloth.

298. To Clean Silver.

Use Silver soap or some whitening, moistening the same with a few drops of Gin, and rub with a woolen cloth or silver brush. Then wash in some hot soap suds, dry well with a cloth and polish with a chamois.

299. To Clean Bar Bottles.

Bar bottles should always be kept clean and bright. To clean them pour into them two ounces of small gun shot with some luke warm Sal soda water, and shake well. Then rinse with cold water.

300. To Clean Mirrors.

Make a lather with a small soft sponge and a cake of castile soap, and rub the surface to be cleaned with the sponge, and follow this with a brisk rubbing with a fine linen towel. Then polish with a chamois. Ammonia is some used, and when preferred to soap should be used with a sponge. Moisten the sponge with hot water, then pour on the sponge a few drops of spirits of Ammonia, rubbing the glass with this until all dirt is remove.d Follow this by the use of a towel and chamois, same as with soap. Show cases may be cleaned by the same processes.

301. To Remove Tight Bottle Stoppers.

When the cork or stopper appears immovable strike the bottle on alternate sides with a piece of wood. When this fails wrap the neck of the bottle in cloth dipped in hot water.

302. Chapped Hands.

Many bar-beepers are afflicted with chapped or cracked hands, from constant association with water and liquids. The following recipe will be found valuable, and was furnished me by Dr. A. Morel, the celebrated physician of Milwaukee: One-half ounce Tannin, one-half ounce Glycerine, ten drops Carb. Acid, four ounces Rose Water; mix together. Rub hands with this at pleasure.

303. May Wine.

This drink is of German origin, and is very popular in Germany, particularly in the Rhine Valley during the spring months. This receipt was furnished me by Mr. Lieders, proprietor of the Hotel Brunswick. Take a large punch-bowl, place a half pound of sugar in, moisten with a quart of water, some sprigs of Waldneister, pour over this two quarts of Moselle Wine and a pint of Champagne or a gill of Brandy, add a small block of ice; stir well with a punch ladle. Serve in punch glasses.

304. Glee Wine.

Place in a large sauce pan a quarter of a pound of loaf sugar, moisten with a few drops of boiling water, add some whole cinnamon and cloves and a quart bottle of Claret. Put this on the fire and let it cook until it boils up, then take it off and serve in tea cups.

305. Japanese Cocktail.

Fill large bar glass one third full of cracked ice, two or three dashes of Angostura Bitters, one pony wine-glass of Maraschino or Curacoa, one pony wine-glass of Brandy or Gin; stir with a spoon, strain in a Hock glass.

306. Japanese Punch.

Fill large bar glass with shaved ice, one tablespoon of bar sugar, moisten with a few drops of water, the juice of a whole lemon, and the peel of one, a half wine-glass of Brandy, one bar spoon of Arrack; shake well and garnish with sliced pineapple. Sip through a straw.

307. Blue Blazes.

This recipe was furnished me by the veteran bar-keeper O. S. Hulbert, the proprietor of Oyster Bay. Take two silver or china mugs, place in one a wine-glass of Irish or Scotch Whiskey, and in the other a wine-glass of boiling water, light the liquor and pour from one mug to the other at least six or seven times, then blow out the fire and serve in bar glass with sugar, nutmeg, and a piece of lemon peel.

308. Clam Chowder.

For a party of twenty-five; furnished by Charles Schweigert, chief cook at Lieders' Hotel Brunswick, Rochester, N. Y. Take one-half pound salt pork, cut in fine pieces, and roast in a sauce pan until pork assumes a brownish color. Add six large onions sliced, mix them with the pork and steam them. Then cut up fine eight turnips, six carrots, twenty raw potatoes and some celery tops and one-half gallon tomatoes. Cook all of the above together with a large beef done and add fifty Clams chopped fine, with the Clam juice, and cook for one and one-half hours. Season well with red pepper, salt and thyme, and if handy a little fine chopped parsley, and it is ready for serving.

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How to keep Lager Beer and Ale through all seasons, and to be able to draw a cool, foaming glass of either of these popular beverages, is one of the secrets of the business. How many places there are where one can get a poor glass of lager; how few places there are where one can get a good draught of the proper temperature, and with the proper amount of life to it. To have good beer, it should be allowed to stand in the ice box or refrigerator at least a day, before it is tapped. This gives it time to reach the proper temperature of the box. You should always have a thermometer in the ice box. and gauge the temperature according to the season of the year. During the summer season keep the vault or ice box filled with ice, and use, if possible, the Improved

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(*See Advertisement next page.*)

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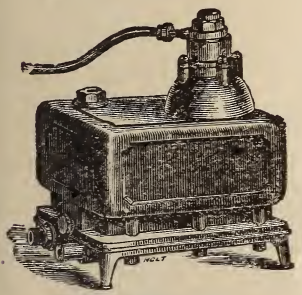

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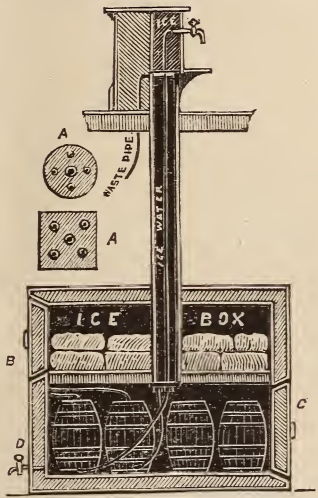

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